



What's Cooking?

A New Cal Heights Cook Book!




'Tis the season for baking, so what better time to dust off your favorite recipes and submit them for our new CAL HEIGHTS CHURCH COOK BOOK!

RECIPE SHOULD FIT INTO ONE OF THE FOLLOWING CATEGORIES:

- Appetizers & Beverages
- Soups & Salads
- Vegetables & Side Dishes
- Main Dishes
- Bread & Rolls
- Desserts
- Cookies & Candy
- This and That

GUIDELINES:

- 1) On each of your recipes, include the following:
Name, Phone Number, Email Address
Recipe Category & Recipe Title
 - 2) Our first preference is to submit your recipe typed in a Word Document.
 - 3) If you need to handwrite your recipe, please print neatly in ink (not pencil).
 - 4) If you need to submit a photocopy, please be sure it is a clean and legible copy.
 - 5) All recipes will be reviewed and approved before they will be included in the cook book.
 - 6) With each recipe, include a short 1-3 sentence story/description about your recipe, e.g. "My mother use to make this recipe every Christmas when I was little." We may or may not include everything, but it would be nice to have a story behind each recipe.
 - 7) Do you have old and historic pictures of the church? We would love to consider these for the cook book, too! Please scan the picture in a .jpg format.
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ADDITIONAL NOTES:

Email everything to Arlene at arleneac72@yahoo.com or submit your recipe and information to the office.

Our plan is to have the cook books ready for sale by Easter 2019.

The deadline to submit recipes is Sunday, March 24, 2019/



RECIPE WRITE TIPS

Use these tips to ensure recipes are accurate, clear, and uniform throughout your cookbook.

1. List ingredients in the order used. Make sure all ingredients are included in the directions.
2. Include all amounts and container sizes: 2 (8-oz.) cans, 1 (14-oz.) pkg. Use parenthesis to separate amounts.
3. Abbreviate measurements in the ingredients list (see standard abbreviations below), but spell them out in the directions.
4. Be consistent with names, ingredients, etc., e.g., don't use "1 c. butter" on some recipes and "2 sticks butter" on others.
5. Use ingredient names in the directions, e.g., use "Combine flour and sugar" rather than statements such as "Combine the first two ingredients."
6. Include temperatures and all cooking, chilling, baking or freezing times.
7. Make sure ingredients and directions are clear, thorough, and accurate. For example, don't assume the reader knows how to make yeast bread.
8. Write directions in 1 paragraph. Do not submit recipes in steps, columns or charts.
9. Ingredients may include trademarked names, e.g., Miracle Whip. Do NOT use trademarked words for recipe titles. If used, we may have to replace with an acceptable alternative, e.g. Kentucky Derby® will become Chocolate Nut Pie.

STANDARD ABBREVIATIONS:

c. - cup	env. - envelope	qt. - quart
pt. - pint	pkg. - package	lg. - large
tsp. - teaspoon	oz. - ounce	med. - medium
T. - tablespoon	gal. - gallon	sm. - small
lb. - pound	opt. - optional	ctn. - carton or container
doz. - dozen	reg. - regular	

RECIPE NOTES:

A recipe note is content that does not pertain to the recipe preparation. Anything other than ingredients, directions, contributor names, serving size, and the recipe title is a recipe note. See the first example recipe above.

Recipe notes may include nutritional information, recipe history, uses, etc., and should not be included in the directions.

Due to the size of the cook book, we do reserve the right to edit or condense the recipe notes.

CHOCOLATE CHIP MIRACLES

Sarah Jackson

2 ¼ c. all-purpose flour
1 tsp. baking soda
1 tsp. salt
1 c. butter, softened

¾ c. packed brown sugar
1 tsp. vanilla
2 eggs
12 oz. chocolate chips

- 6 — Preheat oven to 375° (gas oven to 350°). Mix all of the dry ingredients together, then mix the wet ingredients together. After both substances are mixed, slowly mix the dry ingredients in with the wet until the texture is smooth. Put cookies on sheet and leave each batch in oven for 8 to 10 minutes for soft texture.

Note: These cookies are a favorite with my children and vanish within two days.

SNICKERDOODLES

Heather Gemske
Dorothy Engstrom

1 — 1 stick butter, softened
3 — ½ c. shortening
3 — 1 ½ c. sugar
5 — 2 eggs
2 ¾ c. all-purpose flour

2 tsp. cream of tartar
1 tsp. baking soda
¼ tsp. salt
2 T. sugar
2 tsp. cinnamon

- 3 — Heat oven to 400°. Mix thoroughly butter, shortening, 1 ½ cups sugar and the eggs. Blend in flour, cream of tartar, baking soda and salt. Shape dough by rounded teaspoonfuls into balls. Mix 2 tablespoons sugar and cinnamon; roll balls in mixture. Place 2 inches apart on ungreased baking sheet. Bake 8 to 10 minutes or until set. Immediately remove from baking sheet. Makes about 6 dozen cookies. If using self-rising flour, omit cream of tartar, baking soda and salt.

MAGIC COOKIE BARS

Steve Casley
Jeff Marcino

2 — ½ c. butter, softened
1 ½ c. graham cracker crumbs
1 (14-oz.) can Eagle Brand sweetened condensed milk

1 c. chocolate chips
1 (3 ½-oz.) can flaked coconut
1 c. chopped nuts

Preheat oven to 350°. Using a 13 x 9-inch pan, melt butter in oven. Sprinkle crumbs over butter, pour milk over crumbs. Top with remaining ingredients. Bake 25 to 30 minutes. Cool before eating.

2 Cookies & Candy

